

Mr. John Jacobs
596 South Center Street
Midway, UT 84049

Dear Mr. Jacobs:

On November 21, 1974, Mr. Lynden Baum of the Utah State Division of Health conducted an on-site inspection of the individual wastewater disposal system serving your home located at 596 South Center Street, Midway. This inspection was performed at the request of the Midway Sanitation District.

During the inspection it was noted that effluent from an unknown source was pooling in an irrigation ditch on property immediately to the south of your home. Mr. Baum in the presence of Mrs. Jacobs placed a quantity of fluorescein dye down the water closet in your home. The dye later appeared in the pooled sewage indicating a malfunction of the drainfield serving your home.

The Utah Plumbing Code states "Every building with installed plumbing fixtures and intended for human habitation, occupancy, or use, and located on premises where a public sewer is on or passes said premises within a reasonable distance, shall be connected to the sewer in accordance with local ordinances and regulations."

Article 2, Section 202 of the Midway Sanitation District Resolution #1 requires that the owner of a home situated within the confines of the Midway Sanitation District shall where possible connect to the public sewer when located within 300 feet of the public sewer.

We therefore request that you correct this unfortunate situation by connecting to the public sewer within 60 days of receipt of this letter.

If you have any questions regarding the foregoing, please feel free to contact this office.

VTY
R. Raymond Green, M.D.

LPB:co
cc: Utah State Division of Health
Midway Sanitation District

12-4-74

draft 12/12/74

Mrs. Sandra Longson
Current Creek Lodge
Fruitland, UT 84027

Dear Mrs. Longson:

An inspection of the Current Creek Lodge Cafe was conducted on November 18, 1974, by Lynden Baum and Mervin R. Reid of the Utah State Division of Health. A copy of the inspection report was left at the restaurant on the day of the inspection. We have enclosed with this letter a summary of each violation and written out the requirement that must be met.

There have been in the past year four inspections of the Current Creek Lodge Cafe. Demerit scores of 66, 86, 65, and 84 respectively have been obtained. In each of the above inspections the demerit score exceeded the limit for which closure is recommended. Because an extensive remodeling program for the kitchen was planned, it was recommended by Mr. Baum that closure action not be taken.

Mr. Baum has indicated that progress has been made on construction of new public restroom facilities, needed repairs for the mal-functioning refrigeration units were made, a new tile floor has been partially installed in the kitchen, and a new hood and filter for the stove has been ordered. This is surely a step in the right direction towards up-grading this facility to present day standards, but, construction deficiencies and old equipment are not a license for poor hygienic and sanitation practices. In light of the continued high demerit scores achieved by the Current Creek Lodge Cafe a general housecleaning of the cafe must take place within seven days after receipt of this letter. Failure to comply with this letter will necessitate that further action be taken against the Current Creek Lodge Cafe.

The following items of cleaning shall be included in the general housecleaning:

1. All floors, walls and ceilings shall be washed and cleaned. Where necessary, equipment shall be moved to facilitate cleaning.

2. Hood over the stove shall be cleaned.
3. Refrigerator shall be cleaned inside and out.
4. Shelves shall be washed and cleaned.
5. All case goods and food shall be stored off the floor on shelves at such a height that cleaning can easily take place beneath the shelves.
6. Glass and dishware that is chipped shall be removed from service.
7. Restrooms shall be cleaned daily, and, if necessary at more frequent intervals.
8. The practice of reusing tin cans for food containers shall be stopped and such cans discarded after their initial use.
9. Tableware and kitchenware shall be washed, rinsed, and sanitized after each use, and then stored in an approved manner.
10. Food equipment such as the meat slicer and mixer when not in continuous use shall be disassembled, cleaned, and sanitized after each use.
11. Outside premises shall be kept free of debris.
12. Necessary steps shall be taken to ensure that all garbage is placed in approved metal containers or plastic bags and sealed.

Once the cafe achieves an approved level of sanitation it is expected that sanitation will be maintained at an approved level.

Since an extensive remodeling program is planned for the kitchen, we have listed below some of the construction features which must be considered when remodeling to ensure compliance with the State of Utah "Code of Food Service Sanitation Regulations."

1. Provide for the sanitary design, construction, and installation of equipment within the establishment in a manner that maintenance and cleaning operations can be performed properly.
2. Institute use of handwashing sink in kitchen for employees

3. Provide for floors, walls, and ceilings that are smooth, easily cleanable, non-absorbent and light colored.
4. Provide for floor-wall junctures to be closed.
5. Provide the proper design of vent hoods so as to effectively remove grease fumes and be easily cleanable.
6. Provide for adequate space in food storage areas. Provide shelving or movable pallets so food or case goods are not sitting on the floor and can be easily cleaned around and beneath.
7. Provide for working surfaces that are of approved materials.
8. Provide for adequate lighting on working surfaces, tableware and kitchenware washing areas, and all other areas.

The above design features are by no means complete. You should refer to the State of Utah "Code of Food Service Sanitation Regulations" to ensure that construction meets the standards set forth in the Code. This office is available to review any remodeling plans you or others may design.

If there are any questions regarding the foregoing, please contact this office.

VTY

R. Raymond Green, M.D.

LPB:nd

Enclosure

cc: Utah State Division of Health

Item #8 Violation: Uncovered food on shelves and in refrigerator.

REQUIREMENT: All food while being stored, awaiting preparation, and displayed shall be protected from contamination.

Item #10 Violation: Lack of thermometers in refrigeration units:

REQUIREMENT: Each cold-storage facility used for the storage of perishable food in the non-frozen state shall be provided with an indicating thermometer accurate to $\pm 2^{\circ}\text{F.}$ to assist food-service personnel in assuring that proper temperatures are being maintained.

Item #18 Violation: Containers of food stored on the floor.

REQUIREMENT: Containers of food shall be stored off the floor on clean racks, dollies, or other clean surfaces in such a manner as to be protected from splash and other contamination. Also, such racks shall be constructed so that they can be easily cleaned beneath or moved out for cleaning.

Item #24 Violation: Poisonous materials improperly stored on kitchen counter.

REQUIREMENTS: When not in use, poisonous and toxic materials shall be stored in cabinets which are used for no other purpose, or in a place which is outside the food storage, food preparation, clean-equipment and utensil storage rooms.

Item #30 Violation: Waitress smoking.

REQUIREMENT: Employees shall not use tobacco in any form while engaged in food preparation or service, or while in equipment and utensil washing or food preparation areas.

Item #31, 32, 33 Violation: Food contact surfaces of equipment (drain table, counter tops), utensils (double mesh strainers, reuse of tincans), and non-food contact surfaces (hood over grill) of equipment were in need of repair, had open seams, non cleanable, and of unapproved material.

REQUIREMENT: All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, durable, and in good repair. Reuse of tin cans is not allowed.

Item #35 Violation: The area between the grill and wall was dirty, was not of easily cleanable construction or installed in such a manner as to be properly maintained.

REQUIREMENT: The space between adjoining units, and between a unit and the adjacent wall, shall be closed unless exposed to seepage in which event it shall be sealed; or sufficient space shall be provided to facilitate easy cleaning between, behind, and beside all such equipment.

Item #37 and 38 Violation: Can opener, strainer, mixer, inside of refrigerator and glasses were in need of cleaning.

REQUIREMENT: All food-contact surfaces of tableware and equipment, and all food storage equipment shall be thoroughly cleaned and sanitized after each usage and used for no other purpose.

Item #40 Violation: Shelf tops, hood over the grill, and tops and sides of equipment were in need of cleaning.

REQUIREMENT: The non-food contact surfaces of equipment shall be cleaned as necessary to keep them in a clean and sanitary manner.

Item #46 Violation: Facilities for washing and sanitizing equipment and utensils were not being properly operated. Only two compartments of the three compartment sink were being used.

REQUIREMENT: When manual dishwashing is employed, all eating and drinking utensils, and where required, the food contact surfaces of all other equipment and utensils shall be thoroughly washed in a detergent solution in the first sink, rinsed free of such solution in the second sink, and sanitized by immersion in an approved sanitizer in the third sink.

Item #55 Violation: Improper storage of knives in the space between pieces of equipment.

REQUIREMENT: Facilities for storage of knives shall be designed so that such facility can be easily cleaned, and will protect the knives from splash, dust and other contamination.

Item #56 Violation: Toothpicks were being improperly dispensed.

REQUIREMENT: Toothpicks must be dispensed in such a manner so as to prevent contamination of surfaces which come into contact with the mouth of the user.

Item #59 and 62 Violation: Water supply and ice manufactured from an unapproved source.

REQUIREMENT: Water and ice should be adequate and of a safe, sanitary quality and shall be obtained from a municipal water system or other system meeting the requirements of "Rules and Regulations Relating to Public Water Supplies," as adopted by the Utah State Board of Health.

Item #64 Violation: Improper storage of ice.

REQUIREMENT: Ice shall be stored in such a manner as to protect it from contamination. The placement of beer cans in the ice storage bin for cooling constitutes a source of contamination to the ice.

Item #71 Violation: Vegetable sink improperly installed.

REQUIREMENT: Any sink in which food is prepared, soaked, or washed must be indirectly connected to the waste pipe.

Item #73, 74, 75, 78 Violation: Toilet rooms, lacked self closing doors, were not clean, were not free of odors, lacked proper waste receptacles in ladies restroom. lacked hand cleanser, toilet tissue and towels.

REQUIREMENT: Toilet facilities in food service establishments shall have self closing doors. restrooms shall be kept clean, in good repair and free from odors. Covered waste receptacles shall be provided for in the ladies restroom. Lavatories shall be provided with hand cleanser, sanitary towels or approved hand-drying devices.

Item #81 and 83 Violation: Refuse was being stored in the open bed of a pickup truck.

REQUIREMENT: Although a majority of the refuse was in plastic bags, some was not and thus clearly defeating the purpose of using plastic bags. All refuse containing food wastes shall be kept in leak-proof non-absorbent containers which have tight fitting lids. Containers should be cleaned when emptied.

Item #91, 92, 97 Violation: The floor of lounge and the restroom floors were in need of cleaning. The floor area around the kitchen stove and between pieces of equipment was also in need of cleaning. Floor area behind the counter and around the kitchen stove is in need of repair. Although new tile had been placed on most of the kitchen floor, the floor wall junctures had not been properly covered.

REQUIREMENT: The floor surfaces in kitchens and all other rooms in which food is stored or prepared, and in which utensils are washed, shall be kept clean and in good repair, and the juncture between the floor and the wall shall be closed.

Item #98 and 99 Violation: The walls and ceiling of the kitchen were in need of cleaning. The ceiling in the kitchen was in need of repair.

REQUIREMENT: All walls and ceilings of all rooms shall be kept clean and in good repair. Walls of rooms or areas in which food is prepared, or utensils or hands are washed, shall be easily cleanable, smooth, and light-colored, and shall have washable surfaces up to the highest level reached by splash or spray.

Item #101, 102, 103 Violation: Inadequate lighting in food preparation area, behind the bar, and in the food storage area.

REQUIREMENT: All areas in which food is prepared or stored or utensils are washed shall be well lighted. At least 20 foot-candles of light is required on

working surfaces such as the grill and work table behind the grill. At least 10 foot-candles of light is required on all other surfaces, equipment, and in glass washing areas. At least 5 foot-candles of light shall be provided at a distance of 30 inches from the floor in food storage areas.

Item #105 and 106 Violation: Hood over grill not operating as kitchen was smokey. New restrooms not yet vented. Fan in men's restroom in lounge vents in rather than out.

REQUIREMENT: All rooms in which food is prepared or served or utensils are washed, and toilet rooms shall be well ventilated.

Item #113 Violation: Premises not kept neat and clean.

REQUIREMENT: All parts of the property, inside and out shall be kept neat and clean.

CITY, COUNTY OR DISTRICT

NAME OF ESTABLISHMENT

ADDRESS

OPERATOR OR OWNER

Wasatch

Current Creek Lodge

SANDY LONGSON

SIR: An inspection of your premises has this day been made, and you are hereby notified of the deficiencies marked below. Your prompt correction of the items marked is respectfully requested.

SECTION B. Food

SECTION D. Food Equipment and Utensils (Continued)

SECTION E. Sanitary Facilities and Controls (Continued)

ITEM	DESCRIPTION	DEMERIT POINTS	ITEM	DESCRIPTION	DEMERIT POINTS	ITEM	DESCRIPTION	DEMERIT POINTS
1. FOOD SUPPLIES			2. CLEANLINESS OF EQUIPMENT AND UTENSILS			5. HAND-WASHING FACILITIES (CONTINUED)		
1	Approved source		37	Tableware clean to sight and touch <i>glasses</i>	X	80	Lavatory facilities clean and in good repair	2
2	Wholesome - not adulterated		38	Kitchenware and food-contact surfaces of equipment clean to sight and touch.	X	6. REFUSE DISPOSAL		
3	Not misbranded		39	Grills and similar cooking devices cleaned daily		81	Stored in approved containers; adequate in number	2
4	Original container; properly identified		40	Non-food-contact surfaces of equipment kept clean	2	82	Containers cleaned when empty; brushes provided	2
5	Approved dispenser		41	Detergents, abrasives rinsed off food-contact surfaces	2	83	When not in continuous use, covered with tight fitting lids, or equivalent or in protective storage	2
6	Fluid milk and fluid milk products pasteurized		42	Clean wiping cloths used; use properly restricted	2	84	Storage areas adequate; clean no nuisances; proper facilities provided	2
7	Foods commercially canned		43	Utensils and equipment pre-flushed, scraped or soaked	2	85	Disposed of in an approved manner, at an approved frequency	2
			44	Tableware sanitized	4	86	Garbage rooms, enclosures properly constructed; outside storage at proper height or on concrete slab	2
			45	Kitchenware and food-contact surfaces of equipment used for potentially hazardous food sanitized	4	87	Food waste grinders and incinerators properly installed, constructed and operated; incinerator area clean	2
			46	Approved facilities for washing and sanitizing equipment and utensils; properly maintained and operated.	4	7. VERMIN CONTROL		
			47	Wash and sanitizing water clean	2	88	Presence of rodents, flies, roaches and vermin minimized	4
			48	Wash water at proper temperature		89	Outer openings protected against flying insects as required; rodent-proofed	2
			49	Dish tables and drain boards provided, properly located and constructed	2	90	Harborage and feeding of vermin prevented	2
			50	Adequate and suitable detergents used	2	SECTION F. Other Facilities		
			51	Approved thermometers provided and used		1. FLOORS, WALLS AND CEILINGS		
			52	Suitable dish baskets provided	2	91	Floors kept clean; no sawdust used	2
			53	Proper gauge cocks provided		92	Floors easily cleanable construction, in good repair, smooth, non-absorbent; carpeting in good repair	1
			54	Cleaned and sanitized utensils and equipment properly stored and handled; utensils air-dried	2	93	Floor graded and floor drains, as required	2
			55	Suitable facilities and areas provided for storing utensils and equipment	2	94	Exterior walking and driving surfaces clean; drained	2
			56	Single-service articles properly stored, dispensed and handled	2	95	Exterior walking and driving surfaces properly surfaced	1
			57	Single-service articles used only once	6	96	Mats and duck boards cleanable, removable and clean	2
			58	Single-service articles used when approved washing and sanitizing facilities are not provided		97	Floors and wall junctures properly constructed	2
			SECTION E. Sanitary Facilities and Controls			98	Walls, ceilings and attached equipment clean	2
			1. WATER SUPPLY			99	Walls and ceilings properly constructed and in good repair; coverings properly attached	1
			59	Adequate; from municipal supply or other approved source	6	100	Walls of light color; washable to level of splash	2
			60	Hot and Cold running water provided	4	2. LIGHTING		
			61	Transported water handled, stored, and dispensed in a sanitary manner	6	101	20 foot-candles of light on working surfaces	X
			62	Ice manufactured from water provided by a Municipal Supply or other approved source	6	102	10 foot-candles of light on food equipment, utensil-washing, hand-washing areas and toilet rooms	X
			63	Ice machines and facilities properly located, installed and maintained	2	103	5 foot-candles of light 30" from floor in all other areas	X
			64	Ice and ice handling utensils properly handled and stored; black ice rinsed	2	104	Artificial light sources as required	2
			65	Ice and ice handling surfaces approved; proper material and construction		3. VENTILATION		
			2. WASTEWATER DISPOSAL			105	Rooms reasonably free from steam, condensation, smoke	2
			66	Into public sewer, or approved private facilities	6	106	Rooms and equipment vented to outside as required	2
			3. PLUMBING			107	Hoods properly designed; filters removable	2
			67	Properly sized, installed and maintained	2	108	Intake air ducts properly designed and maintained	1
			68	Non-potable water piped into establishment	1	109	Systems comply with fire prevention requirements; no nuisance created	2
			69	No cross connections	6	4. DRESSING ROOMS AND LOCKERS		
			70	No back siphonage possible		110	Dressing rooms or areas as required; properly located	1
			71	Equipment properly drained <i>veg. sink</i>	2	111	Adequate lockers or other suitable facilities	1
			4. TOILET FACILITIES			112	Dressing rooms, areas and lockers kept clean	2
			72	Adequate, conveniently located, and accessible; properly designed and installed	6	5. HOUSEKEEPING		
			73	Toilet rooms completely enclosed, and equipped with self-closing, tight-fitting doors kept closed	2	113	Establishment and property clean, and free of refuse	2
			74	Toilet rooms, fixtures and vestibules kept clean, in good repair, and free from odors	2	114	No operations in living or sleeping quarters	2
			75	Toilet tissue and proper waste receptacles provided; water receptacles emptied as necessary	2	115	Floors and walls cleaned after closing or between meals by dustless methods	2
			5. HAND-WASHING FACILITIES			116	Launder of clothes and napkins stored in clean place	2
			76	Lavatories provided, adequate, properly located and installed	6	117	Soiled linen and clothing stored in proper containers	2
			77	Equipped with hot and cold or tempered running water through proper piping	4	118	No live birds or animals other than guide dogs	2
			78	Attainable hand cleanliness	2			
			79	Waste receptacles provided for disposal towels	2			

DEMERIT SCORE OF THE ESTABLISHMENT: 84 DATE: 11-28-74 SANITARIAN: Sandra P. Bassett

REMARKS: Glasses indicated that employees were handling the lip surfaces.